



KRUMBEIN.rationell.
Bäckerei-/Konditorei-Technik
M a s c h i n e n b a u

Cake Cutting Machine
Serie
KSSM



..... highest cutting quality
..... fast and flexible



Cake Cutting Machine KSSM

Cutting machines for cutting cake on four-edge baking sheet.

Highlights

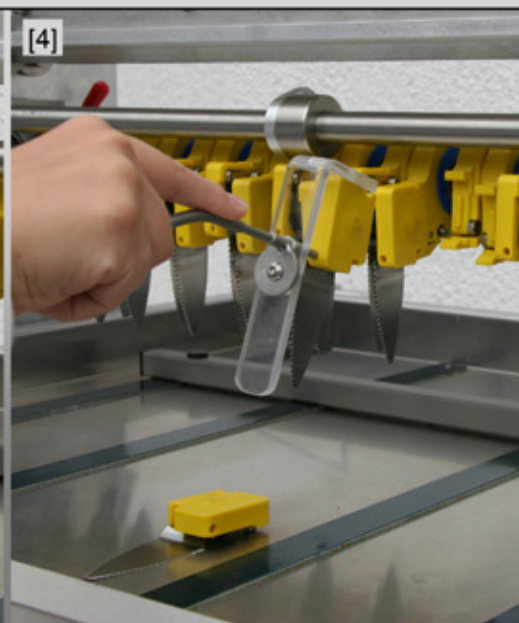
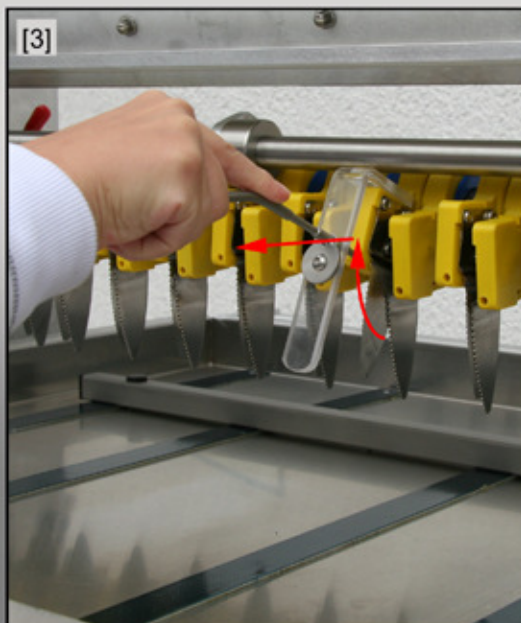
- * Patented KR-DUO blade system
- * Blade-click system for quick removal of blade from blade holder for cleaning or change of cut size
- * Individual adjustment of desired cut size by means of movable blades with grid system (grid width 1 mm)
- * Exchangeable blade bars for quick change of piece size
- * Three different machine types for every desired automation level
- * Quick and precise cake cutting without physical strain
- * Perfect cutting results of always equal quality



[1] Patented KR-DUO blade system for highest quality of cutting



[2] Exchangeable blade bars



[3] + [4] Blade-click system for quick removal of blades

Cake Cutting Machine KSSM-V0.1D + KSSM-V0.1D/S



KSSM-V0.1D

KSSM-V0.1D

- * Manual cake cutting machine
- * KR-DUO blade system
- * Individual adjustment of piece size
- * Suitable to **600 x 400mm** baking sheets as well as **600 x 200mm** baking sheets
- * Sheet stroke as well as cutting feed are carried out manually
- * The **longitudinal cut** is effected in the lower cutting plane
- * The **cross cut** is effected in the upper cutting plane
- * For each cutting plane an individual cut partition can be selected
- * Rearrangement from upper to lower cutting plane is also effected manually
- * The machine is manufactured exclusively from materials being approved for food
- * The machine can be used to various sorts of product, because it is moveable by means of guide rolls

- * Cleaning of machine parts polluted from use can be effectuated easily and quickly in the washer, because these parts can be removed easily



Blade-Click-System

KSSM-V0.1D/S

- * Manual cake cutting machine
- * Suitable to **800 x 600mm** baking sheets as well as **600 x 400mm** baking sheets
- * Quick change between the individual sheet sizes
- * All other performance and function parameters are those of KSSM-V0.1D



Plums-Crumble cake



Plums-Crumble cake

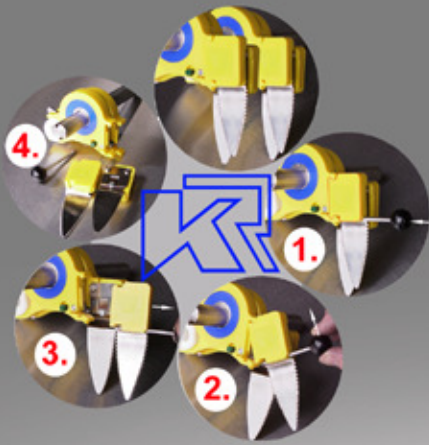


Rhubarb cake



Strawberry cake

Cake Cutting Machine KSSM-V1.4D



Blade-Click-System



KSSM-V1.4D



Fruit cake



Filled Crumble cake



Sponge cake with cherry filling



Sponge cake with cherry filling

KSSM-V1.4D

- * Semiautomatic cake cutting machine
- * KR-DUO blade system
- * Individual adjustment of piece size
- * Suitable to max. 800 x 600mm baking sheets
- * The cutting process is carried out on two cutting planes arranged on top of each other
- * Rearrangement from upper cutting plane (cross cut) to lower cutting plane (longitudinal cut) is effected manually
- * All other cutting processes are effected automatically by means of microprocessor control and are free programmable:
 - => Cutting rate
 - => Sheet size
 - => Blade cleaning interval
- * 60 program memory positions to allocate individual cutting programs for various products



Pressurized water cleaning system of 70°C hot water

Cleaning-System

- * For the KSSM-V1.4D cake cutting machine an automatic pressurized water cleaning system is optionally deliverable
- * With it an automatic blade cleaning in free adjustable intervals is possible
- * For this the blades run into the cleaning position and are washed up by means of pressurized water of 70°C

Cake Cutting Machine KSSM-V3.0D + KSSM-V3.1D



KSSM-V3.0D



KSSM-V3.0D



Appel cake



Appel cake



Cream cake



Butter cake

KSSM-V3.0D

- * Fully automated cake cutting machine
- * KR-DUO blade system
- * Individual adjustment of piece size
- * Suitable to **800 x 600mm** baking sheets
- * The cutting process is carried out on two cutting planes arranged in parallel
- * The cutting process is carried out fully automatically:
 - => Running-in of the baking sheet to the first cutting station
 - => Longitudinal cut
 - => Transfer to the second cutting station
 - => Cross cut
 - => Return transport of the baking sheet to the operator
- * All other cutting processes are effected by means of microprocessor control and are free programmable:
 - => Cutting rate
 - => Sheet size (cutting length)
 - => Blade cleaning interval
- * 60 program memory positions to allocate individual cutting programs for various products



Pressurized water cleaning system of 70°C hot water

KSSM-V3.1D

- * Fully automated cake cutting machine
- * Suitable to **600 x 400mm** baking sheets
- * All other performance and function parameters are those of KSSM-V3.0D

Cleaning-System

- * For the KSSM-V3.0D and KSSM-V3.1D cake cutting machine an automatic pressurized water cleaning system is optionally deliverable
- * With it an automatic blade cleaning in free adjustable intervals is possible
- * For this the blades run into the cleaning position and are washed up by means of pressurized water of 70°C

Cake Cutting Machine KSSM

Technical Details:



	KSSM-V0.1D	KSSM-V0.1D/S
Length:	850mm	1040mm
Width:	1120mm	1300mm
Height:	1540mm	1540mm
Weight:	165 kg	185 kg
Backing sheet size:	600 x 400mm 600 x 200mm	800 x 600mm 600 x 400mm 600 x 200mm
Electr.Power:	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph
Power consumption:	0,8 kW	0,8 kW

	KSSM-V1.4D
Length:	1650mm
Width:	1650mm
Height:	1680mm
Weight:	350 kg
Backing sheet size:	800 x 600mm 600 x 400mm 600 x 200mm
Electr.Power:	230/400V 50 Hz 3 Ph
Power consumption:	3,0 kW (5,0kW)
Control Voltage:	24V DC



	KSSM-V3.0D	KSSM-V3.1D
Length:	2800mm	2450mm
Width:	1280mm	1100mm
Height:	1400mm	1400mm
Weight:	650 kg	580 kg
Backing sheet size:	800 x 600mm 600 x 400mm 600 x 200mm	600 x 400mm 600 x 200mm
Electr.power:	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph
Power consumption:	3,0 kW (5,0kW)	3,0 kW (5,0kW)
Control voltage:	24V DC	24V DC

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